



FINO GRAIN BASE

OVERVIEW

FINO GRAIN BASE is a new product concept especially developed by NZ BAKELS for the bakery trade. This product heralds a movement away from the more expensive premixes and yet still has many premix advantages. FINO GRAIN BASE is designed to be incorporated into a standard white bread recipe simply by replacing part of the flour. We recommend our recipes using FINO BREAD AND ROLL CONCENTRATE or LECINTA SPECIAL/MASTERFAT as being particularly suitable. Supplies of various grain raw materials are always difficult to stock in small quantities and the use of FINO GRAIN BASE overcomes this problem. The number of weigh ups is still limited and additional advantages are the ensured quality when using the tested FINO GRAIN BASE, as well as being able to vary the ratio of FINO GRAIN BASE to flour for production of both light and heavy grain breads. The proportion of flour to be replaced can vary from 15-33% for a very light grain bread to a much heavier grain bread. FINO GRAIN BASE can also be used in conjunction with FINO MEAL BASE or FINO RYE BASE for even greater variety.

USAGE

Replaces part of flour in standard bread recipes. Replace 15% of the flour for a light grain bread. Replace up to 35% of the flour for a heavier grain bread. Roll the dough pieces in FINO GRAIN BASE after moulding for a different finish.

INGREDIENTS

Linseeds, Wheat Flakes, Corn Meal, Malt Flakes, Folic Acid

PACKAGING

Code
3919-51

Size

Type
Plastic Bag

Palletisation



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread Bases, Bread & Yeast Compounds



INGREDIENT FEATURES

Vegan, Vegetarian